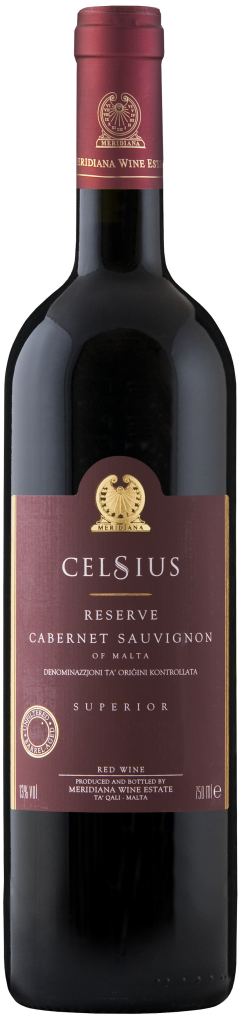
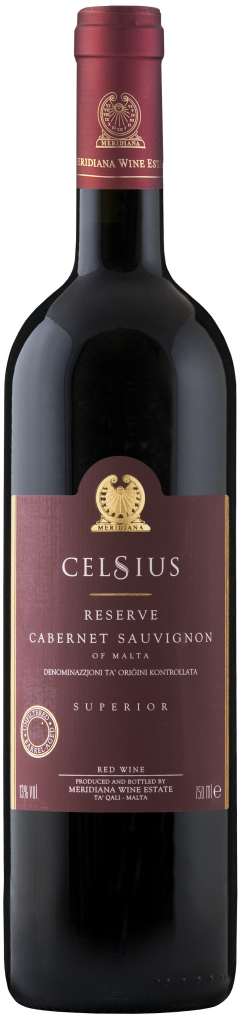
Celsius



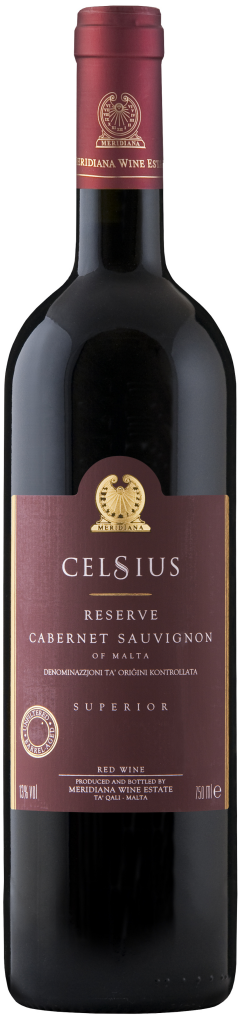
CLASSIFICATION	DOK Malta – Denominazzjoni ta' Origini Kontrollata
YEAR	2009
VARIETAL/S	Cabernet Sauvignon of Malta (Reserve)
TASTING NOTES	Celsius has a deep, ruby-red colour with a garnet red rim; complex ripe berry and chocolate-blackcurrant aromas; and full-bodied, fruit flavours with well-rounded tannins and a long finish.
VINTAGE REPORT	Abundant rains during the early part of the year. Budburst was late and yield was relatively low. Warm temperatures of the summer months permitted satisfactory ripening of grapes. Although field management was challenging, end-quality of the fruit was very satisfactory.
PRODUCT INFORMATION	The name 'Celsius' highlights the central role played by temperature control in state-of-the-art winemaking practices. The Celsius was first released in 1999 (vintage 1997) Available in 750ml.

Celsius



CLASSIFICATION	DOK Malta – Denominazzjoni ta' Origini Kontrollata
YEAR	2010
VARIETAL/S	Cabernet Sauvignon of Malta (Reserve)
TASTING NOTES	Celsius has a deep, ruby-red colour with a garnet red rim; complex ripe berry and chocolate-blackcurrant aromas; and full-bodied, fruit flavours with well-rounded tannins and a long finish.
VINTAGE REPORT	Winter weather was regular, the first half experiencing mild temperatures and recording average seasonal rainfall. This created ideal conditions for budburst and later development phases. A longer than normal vegetative phase was combined with a slight delay in grape-ripeness. This helped preserve the vines' aromatic characteristics and favoured the development of soft and delicate tannins.
PRODUCT INFORMATION	The name 'Celsius' highlights the central role played by temperature control in state-of-the-art winemaking practices. The Celsius was first released in 1999 (vintage 1997) Available in 750ml.

Celsius



CLASSIFICATION DOK Malta – Denominazzjoni ta' Origini Kontrollata

YEAR 2012

VARIETAL/S Cabernet Sauvignon of Malta (Reserve)

TASTING NOTES Celsius has a deep, ruby-red colour with a garnet red rim; complex ripe berry and chocolate-blackcurrant aromas; and full-bodied, fruit flavours with well-rounded tannins and a long finish.

VINTAGE REPORT

Although winter temperatures were colder than normal, rainfall was average. The slightly larger bunches than normal were offset by an earlier ripening of the grapes. This vintage demonstrated that, despite the warm microclimate, grapes can achieve an optimal ripening level – bouquet-wise and palate-wise, thanks to the vineyard's proximity to the sea.

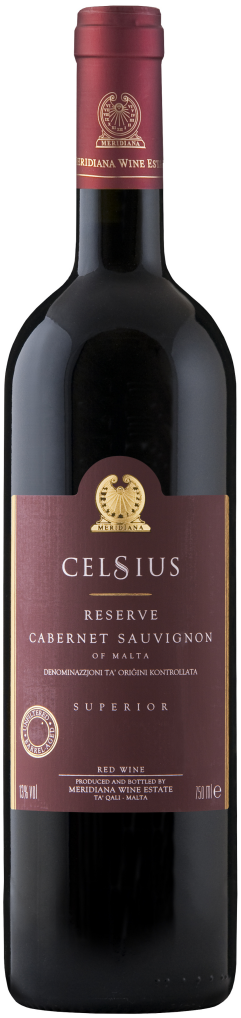
PRODUCT INFORMATION

The name 'Celsius' highlights the central role played by temperature control in state-of-the-art winemaking practices.

The Celsius was first released in 1999 (vintage 1997)

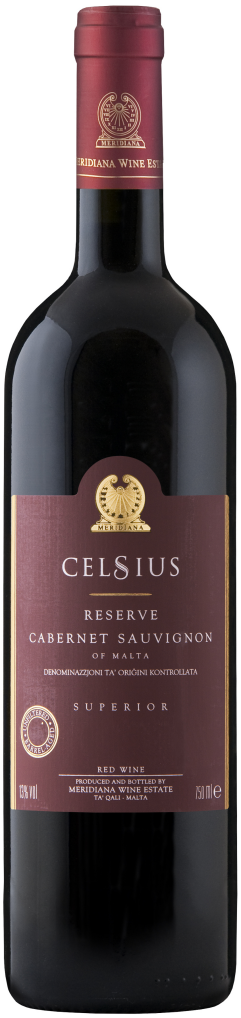
Available in 750ml.

Celsius



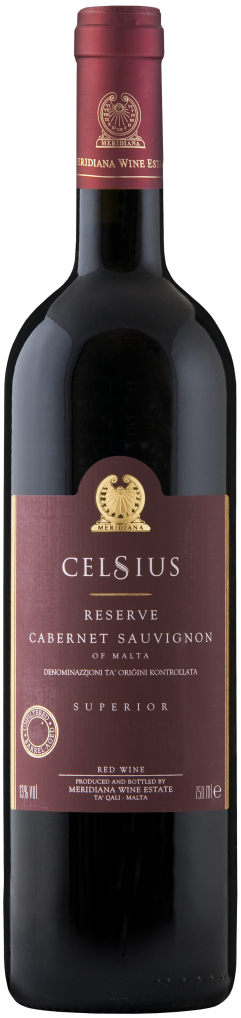
CLASSIFICATION	DOK Malta – Denominazzjoni ta' Origini Kontrollata
YEAR	2013
VARIETAL/S	Cabernet Sauvignon of Malta (Reserve)
TASTING NOTES	Celsius has a deep, ruby-red colour with a garnet red rim; complex ripe berry and chocolate-blackcurrant aromas; and full-bodied, fruit flavours with well-rounded tannins and a long finish.
VINTAGE REPORT	Winter recorded normal temperature and rainfall levels. Budburst started during the first week of March and shoot development progressed evenly throughout the season. The slow, constant ripening of the grapes produced wines with a distinct varietal character.
PRODUCT INFORMATION	The name 'Celsius' highlights the central role played by temperature control in state-of-the-art winemaking practices. The wine is aged for 14 months in French oak barrique (225 lt) and after bottling it rests for a further 9 months in the bottle. The Celsius was first released in 1999 (vintage 1997) Available in 750ml.

Celsius



CLASSIFICATION	DOK Malta – Denominazzjoni ta' Origini Kontrollata
YEAR	2016
VARIETAL/S	Cabernet Sauvignon of Malta (Reserve)
TASTING NOTES	Celsius has a deep, ruby-red colour with a garnet red rim; complex ripe berry and chocolate-blackcurrant aromas; and full-bodied, fruit flavours with well-rounded tannins and a long finish.
VINTAGE REPORT	This vintage was characterized by the very little rainfall. Temperatures were in line with seasonal averages, except for winter which was slightly warmer. Due to the high temperatures in January and February sprouts occurred slightly earlier than in the previous year. Because of the little rain and excessive heat on the island, the grapes matured in advance but despite this, we have obtained good productions for all the varieties in our vineyards. Having invested a lot of time in the vineyard, managing the foliage of the plants and maximizing the water in the soil, we have achieved some very good wines, which despite the warm weather, all in all, are very fresh, well balanced characterized by lively aromas in the whites and deep intense colors in the reds.
PRODUCT INFORMATION	The name 'Celsius' highlights the central role played by temperature control in state-of-the-art winemaking practices. The wine is aged for 14 months in French oak barrique (225 lt) and after bottling it rests for a further 9 months in the bottle. The Celsius was first released in 1999 (vintage 1997) Available in 750ml.

Celsius



CLASSIFICATION DOK Malta – Denominazzjoni ta' Origini Kontrollata

YEAR 2017

VARIETAL/S Cabernet Sauvignon of Malta (Reserve)

TASTING NOTES Celsius has a deep, ruby-red colour with a garnet red rim; complex ripe berry and chocolate-blackcurrant aromas; and full-bodied, fruit flavours with well-rounded tannins and a long finish.

VINTAGE REPORT The 2017 harvest was one of the most advanced (early ripening of grapes) in recent years, with the vintage being characterized by a very hot summer with practically no rains. The white grapes resisted the very warm temperatures without much problems expressing very good quality, while the relief irrigations favored the red grape varieties, resulting in an excellent phenolic ripeness.

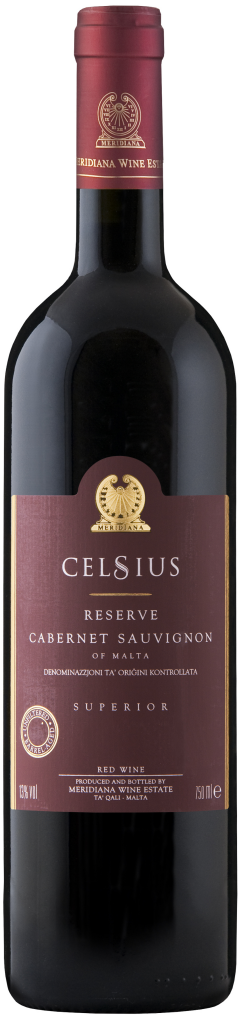
PRODUCT INFORMATION The name 'Celsius' highlights the central role played by temperature control in state-of-the-art winemaking practices.

The wine is aged for 14 months in French oak barrique (225 lt) and after bottling it rests for a further 9 months in the bottle.

The Celsius was first released in 1999 (vintage 1997)

Available in 750ml. To celebrate an exceptional vintage, a limited number of 1500ml (Magnum), 3000ml (Double Magnum) and 6000ml (Methuselah) bottles were produced.

Celsius



CLASSIFICATION DOK Malta – Denominazzjoni ta' Origini Kontrollata

YEAR 2019

VARIETAL/S Cabernet Sauvignon of Malta (Reserve)

TASTING NOTES Celsius has a deep, ruby-red colour with a garnet red rim; complex ripe berry and chocolate-blackcurrant aromas; and full-bodied, fruit flavours with well-rounded tannins and a long finish.

VINTAGE REPORT The 2019 vintage was characterized by low temperatures during the budding period which slowed down the entire vegetative cycle. The abundant spring rains produced an excess of vegetation which resulted into a lower production, which was less than average when compared to previous years, but the grapes were of higher quality.

The wines have fragrant olfactory notes and also optimal physiological maturity, characteristics that have given a nice balance to all the wines produced during this vintage.

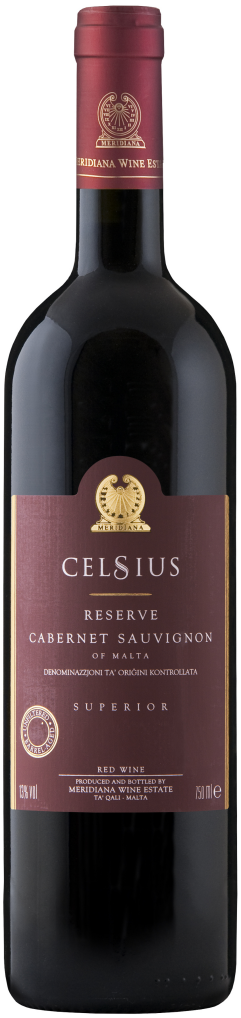
PRODUCT INFORMATION The name 'Celsius' highlights the central role played by temperature control in state-of-the-art winemaking practices.

The wine is aged for 14 months in French oak barrique (225 lt) and after bottling it rests for a further 9 months in the bottle.

The Celsius was first released in 1999 (vintage 1997)

Available in 750ml.

Celsius



CLASSIFICATION	DOK Malta – Denominazzjoni ta' Origini Kontrollata
YEAR	2021
VARIETAL/S	Cabernet Sauvignon of Malta (Reserve)
TASTING NOTES	Celsius has a deep, ruby-red colour with a garnet red rim; complex ripe berry and chocolate-blackcurrant aromas; and full-bodied, fruit flavours with well-rounded tannins and a long finish.
VINTAGE REPORT	Climatically, 2021 was the ideal vintage for the life cycle of the vine. Winter was long, quite rainy, and this allowed the plants an excellent vegetative rest. Rainfall was abundant and frequent, and this kept going on until late spring. The presence of water in the soil gave an important boost to the vegetative recovery of the vines. Flowering and fruit set were carried out in a linear manner. This was followed by high temperatures during the summer, which accelerated the ripening of the grapes, giving way to an early start of harvest season. Grapes made it to harvest in excellent phytosanitary condition and were of fantastic quality, with an average yield per hectare compared to the last 5 years.
PRODUCT INFORMATION	The name 'Celsius' highlights the central role played by temperature control in state-of-the-art winemaking practices. The wine is aged for 14 months in French oak barrique (225 lt) and after bottling it rests for a further 9 months in the bottle. The Celsius was first released in 1999 (vintage 1997) Available in 750ml.